



## What's in your CSA farm share?

**Carrots**—Store in plastic bag in fridge for 2+ weeks.

**Parsnips**—Store in the fridge in plastic bag for 2+ weeks. When in doubt, roast chopped or whole for a sweet winter treat!

**Fresh Spinach**—Store in fridge in plastic bag for 1-2 weeks.

**Celeriac**—Store in plastic bag in fridge for 2+ weeks. Peel well all the way to the inner white flesh.

**Garlic**—Store out of plastic bag at room temp for 2+ weeks.

**Yellow & Red Onions**—Store at cool room temperature NOT in a plastic bag for 2+ weeks.

### 'Goldrush' Russet

**Potatoes**—Store in plastic bag in fridge for 2+ weeks. Or at cool room temperature, NOT in a plastic bag in the dark.



Ripley Farm is a MOFGA Certified Organic farm and we spray NO chemicals. Although we wash all our produce, we still recommend rinsing it to remove any grit before enjoying.



## RIPLEY FARM

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Thank you  
for your  
support!

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Dear Members,

You know the saying, “the best-laid plans of mice and men oft go astray”? Often I think that’s what farming is about! Nothing ever turns out quite like we plan. But luckily “astray” doesn’t always mean a bad outcome, just different than planned. As in the case of this week. As we get ready for a CSA pickup, we inspect what is ready to harvest. But this time of year, we assume that the greenhouses are still too cold to have much regrowth before mid-March. But this week, Gene was surprised to see enough spinach to harvest exclusively for our favorite valentines, our members ☺

If you know us, you will believe that we are perfectionists with our farm planning and execution. In the winter, we spend significant time working on our “best-laid plans” for a whole year’s worth of veggies from our farm for our members. That means we sit staring at handwritten records from previous seasons, seed catalogs, and spreadsheets on computer screens for hours and weeks. Eventually we create a master document of what gets planted when/where/how and harvested when for every week of the year for the upcoming season. It’s that time of year right now! Go team!

How did you use your celeriac last time? I usually put it into soups as a substitute for celery and that’s easy and delicious. Or try pairing it with your potatoes this week to make a unique mash (recipe instructions on our website’s vegetable gallery). If I don’t need to use it all in one go, I simply put the other part back in the fridge in a plastic bag and it keeps well that way until I want to use it again.

How about parsnips? The easiest go-to I always recommend for parsnips is roasting. The dry heat intensifies the already significant sweetness and they’re typically a hit even with people who don’t “like” parsnips! Roast them with a mix of veggies that you throw on top of salads or grain bowls during the work week. Or go a step further and try this week’s sweet recipe below with roasted parsnips and carrots. Yum!

I’ve got plans to make vegetable soup using most of the veggies in the share this week, which is great reheated for lunch with homemade sourdough bread. Today Gene made an easy salad with sliced spinach, red cabbage, raisins, and nuts to go with a homemade ranch dressing. Delicious! See you in two weeks on February 28.

### Creamy Roasted Parsnip Soup

1 ¼ lbs parsnips, peeled, cut in ½” dice  
1 lb carrots, peeled, cut in ½” dice  
2 TBLS cooking oil  
1 large onion, diced  
1 cup celeriac, peeled and diced  
1 TBLS butter  
2-3 cloves garlic, minced  
1 TBLS brown sugar  
1 tsp ground ginger  
½ tsp ground cardamom  
½ tsp ground allspice  
½ tsp ground nutmeg  
1/8 tsp cayenne (optional)

4 cups chicken broth  
1 cup whole milk  
½ cup heavy cream  
Salt and pepper to taste

Toss carrots + parsnips with oil, salt and pepper. Roast 30 min at 425. Sauté onion and celery root in oil until softened. Reduce heat to low, add butter, garlic, sugar, and roasted veggies for 5 min. Add spices and broth. Simmer until tender. Blend. Add milk + cream. Check seasonings.